



## THROWBACK Menu

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*Join us for some of our most popular past menu items...*

*one night only!*

*Sunday, October 28*

**\$45**

### **OPTIONAL COURSES**

*TRIO DI RISOTTO/Parmesan & Pesto/Goat Cheese & Carrot/Brie & Roasted Baby Beet*

**\$10**

*CORK'S MAC & CHEESE/BBQ Pork Belly, Smoked Bacon, Wild Mushrooms, 4 yr. Aged Widmer's Cheddar*

**\$12**

### **FIRST COURSE**

*LOBSTER BISQUE/Dungeness Crab Cake, Sturgeon Caviar, Micro Chervil*

*or*

*OPEN-FACED FOIE GRAS B.L.T./Duck Confit, Roasted Tomato, Smoked Bacon, Aioli, Truffled Greens*

**\$15 Supplement**

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### **SECOND COURSE**

*BABY ROMAINE/Caesar Vinaigrette, Pecorino, Soft Boiled Fried Egg, Pretzel Croutons*

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### **THIRD COURSE**

*VEAL LOIN & BRAISED CHEEK/Open-faced Ravioli, Creamed Spinach, Crispy Pancetta, Marcona Almond Pesto*

*or*

*PAN-ROASTED JAPANESE MERO/Mushroom Bisque, Truffle Infusion, Gnocchi, Sugar Snap Peas, Tomato Fennel Jam*

*or*

*ORGANIC LAMB CHOP/Roasted Heirloom Potato, Smoked Bacon, Red Onion, Blue Cheese, Mustard Zinfandel*

*or*

*BUTTER-POACHED BEEF TENDERLOIN/Truffled St. Andre Polenta, Wild Mushroom, Pinot Noir Reduction*

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### **FOURTH COURSE**

*BROWN SUGAR CHEESECAKE/Toasted Pecan Crust, Amaretto Crème Anglaise, Pecan Brittle*

*or*

*CHOCOLATE CHILE POT DE CREME/Chocolate Custard, Chile Infusion, Chipotle Cream, Cinnamon Churro*

Three Wine Pairings, additional \$15